

FRIED

Agedashi Tofu, \$6-

fried tofu in house tempura sauce & topped w/ bonito flakes

Crispy Calamari, \$8-

w/ cherry ponzu & creamy sweet chili dressed wild greens

Ebi Katsu, \$9-

panko fried shrimp w/ tonkatsu sauce

Ebi & Vegetable Tempura, \$10-

w/ house tempura sauce

Soft Shell Crab, \$11-

served w/ wild greens & ponzu sauce

Spicy Ginger Chicken, \$9-

free range chicken with sautéed veggies in spicy ginger sauce

Spicy Tomato Tofu, \$7-

fried tofu, tomato & okra with sweet & spicy sauce

Spicy Ginger Tofu, \$7-

fried tofu in ginger-chili sauce w/ sautéed veggies

RAW BAR

Ahi Poke, \$11-

tuna, onions, cucumbers & shichimi w/ soy & sesame

Jalapeño Hamachi, \$13-

yellowtail sashimi, jalapeño, garlic, cilantro w/ a yuzu citrus ponzu

Usuzukuri, \$12-

choice of thinly sliced hirame or salmon drowned in ponzu w/ jalapeño & tobiko

Hamachi Tartare, \$15-

black tobiko & chives w/ wasabi soy mustard sauce

Salmon Tartare, \$15-

black tobiko & chives w/ wasabi soy mustard sauce

King Crab Tower, \$12-

king crab, avocado, snow crab & pico de gallo yuzu citrus ponzu & cilantro aioli

Momiji Sashimi, \$10-

two piece tuna, two piece salmon & two piece yellowtail

Tako Carpaccio, \$12-

thin sliced octopus served with soy mustard sauce & wasabi aioli

Rainbow Tower, \$10-

tower of tuna, salmon, yellowtail, shrimp & avocado over sushi rice w/ spicy ponzu, cilantro aioli, tobiko and green onion

Oyster Shooter, \$3-


goosepoint oyster in 7 spice sorbet, pico de gallo & tobiko w/ sanbaizu

Ankimo, \$9-

monkfish liver, citrus ponzu, cilantro aioli, green onion, tobiko

Tako Wasabi, \$6-

raw baby octopus marinated in wasabi

 This symbol indicates spicy heat, some items more so than others. Please ask your server if you are concerned how hot an item may be.
Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.

18% gratuity included for parties of 6 or more.

PAN FRIED

7 Spice Tuna Tataki, \$11-

lightly seared tuna dusted in 7 spice seasoning w/ garlic ponzu sauce, cilantro, green onion & tobiko

Black Cod Kasuzuke, \$12-

marinated in sake kasu for 3 days & coated with saikyo sweet miso

Albacore Tuna Tataki, \$11-

seasoned & seared albacore w/ roasted garlic ponzu & wasabi aioli, served w/ salad & yuzu

Filet Mignon, \$12-

grass fed beef steak tataki served w/ roasted garlic ponzu & wasabi aioli, served w/ salad & yuzu

Ika Shoga, \$8-

squid, jalapeño, ginger, garlic & baby bok choy sautéed w/ butter & soy sauce

Seafood Gyoza, \$9-

homemade shrimp & scallop dumplings served w/ ponzu sauce & chili oil

Seared Hotate, \$12-

pan seared scallops w/ hijiki vinaigrette & sesame sauce

GRILLED

7-Spice Grilled King Crab, \$14-

king crab served w/ ponzu dipping sauce

Garlic Short Ribs, \$11-

grass fed beef short ribs w/ garlic soy glaze, served w/ taro chips

Grilled Ika, \$8-

squid with teriyaki sauce or w/ sea salt & lemon

Chicken Yakitori, \$9-

free range chicken & scallions grilled w/ teriyaki sauce

Grilled Shishito Peppers, \$6-

w/ sea salt & lemon

Grilled Portabella, \$6-

w/ balsamic marinade

Hamachi Kama, \$12-

seasoned & grilled yellowtail collar w/ sesame-dressed wild greens & ponzu

Sake Kama, \$12-

seasoned & grilled salmon collar w/ sesame-dressed wild greens & ponzu


STEAMED

Asari Sakamushi, \$9-

sake steamed manila clams w/ sake ginger butter

Chawan Mushi, \$6-

steamed egg custard w/ seafood & chicken

 This symbol indicates spicy heat, some items more so than others. Please ask your server if you are concerned how hot an item may be.

Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.

18% gratuity included for parties of 6 or more.

SALADS

Beet Salad, \$7-

poached beets served w/ lemon vinaigrette w/ shiso

Ohitashi Spinach, \$6-

boiled spinach w/ sesame dressing & bonito flakes

Wakame Salad, \$7-

wakame, suginori & kigurage w/ sesame oil & yuzu dressing

House Spring Mix, \$6-

mixed greens, tomatoes & cucumbers tossed in garlic ponzu sauce

Kani Salad, \$7-

crab mayo mix, avocado, cucumber & tobiko, served w/ taro chips

Sunomono, \$6-

choice of octopus, surf clam, snow crab or shrimp, wakame & cucumber w/ sanbai zu

Aspara Su Miso, \$6-

boiled asparagus w/ miso vinaigrette

BAKED

Seafood Trio Bake, \$10-

green mussels, shrimp & crab baked w/ spicy mayo

Dynamite Bake, \$12-


assorted clams & shrimp baked in spicy crab mix

Volcano, \$10-

hirame, salmon, crab & avocado baked w/ sweet mayo & teriyaki sauce

Baked Scallop, \$12-

scallop & crab baked w/ sweet garlic mayo

 This symbol indicates spicy heat, some items more so than others. Please ask your server if you are concerned how hot an item may be.

Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.

18% gratuity included for parties of 6 or more.

NOODLES

Yakisoba, \$15-

choice of chicken, seafood, tofu or just veggies stir fried
w/ egg noodles & vegetables

Yakiudon, \$15-

choice of chicken, seafood, tofu or just veggies stir fried
w/ udon noodles & vegetables

Nabeyaki Udon, \$15-

noodle soup w/ king crab, scallops, chicken, shrimp tempura
kamaboko & vegetables

Tempura Udon, \$12-

noodle soup w/ kamaboko, shrimp & vegetables tempura

SOUPS

Miso, \$2-

shiitake, tofu, scallions & seaweed

Asari Miso, \$4-

manila clams, spinach, scallions & enoki mushrooms

Nameko Miso, \$4-

nameko mushroom & scallions

Spicy King Crab Soup, \$10-

king crab, onions, cilantro & tobiko




















This symbol indicates spicy heat, some items more so than others. Please ask your server if you are concerned how hot an item may be.

Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.

18% gratuity included for parties of 6 or more.

SPECIALTY ROLLS















-  **1.) 12th Ave Roll, \$12-**
shrimp tempura, avocado, cucumber topped w/ spicy tuna, tobiko & spicy mayo
-  **2.) 007, \$12-**
spicy tuna, avocado, cucumber & cilantro wrapped w/ salmon, lime, shishito peppers and jalapeño
-  **3.) Casino Royale, \$12-**
spicy tuna, avocado, cucumber & cilantro, wrapped w/ yellowtail, lime, shishito peppers and jalapeño
-  **4.) Casanova, \$15-**
snow crab, avocado & pickled eggplant topped w/ seared crab spicy mayo mix, scallops, tobiko, teriyaki sauce & pico de gallo
-  **5.) Samurai Spirit, \$12-**
spicy yellowtail, white onions & cilantro topped w/ albacore, green onions & citrus yuzu ponzu
- 6.) Caterpillar, \$14-**
eel & cucumber topped w/ avocado, tobiko, sesame seed & soy glaze
-  **7.) Flaming Tuna, \$12-**
spicy tuna, cucumber & avocado topped w/ spicy yellowtail, black tobiko & spicy mayo
- 8.) Crunchy Lizard, \$12-**
shrimp tempura, avocado & cream cheese, topped w/ bbq eel & teriyaki sauce
-  **9.) Hotter than Hell, \$15-**
spicy tuna, yamagobo & cilantro topped w/ 7-spice seared tuna, habañoero masago, habañoero citrus truffle oil & green onion
- 10.) Capitol Hill Roll, \$14-**
crab mayo mix, avocado & cucumber topped w/ seared salmon, green onion, tobiko, sweet mayo, sweet chili & soy glaze
-  **11.) Spicy Rainbow Roll, \$12-**
spicy crab mayo mix & cucumber topped w/ tuna, salmon, yellowtail, shrimp, avocado, tobiko & spicy mayonnaise
-  **12.) Badboy Roll, \$9-**
eel, avocado, cream cheese & crab mayo mix fried & drizzled w/ spicy mayo & teriyaki sauce
- 13.) Pike Place Roll, \$12-**
salmon skin, cucumber & avocado topped w/ smoked salmon, green onion, sesame seed & teriyaki sauce
- 14.) Crunchy Cali, \$9-**
crab mayo mix, avocado & cream cheese, fried & drizzled w/ sweet mayo & teriyaki sauce
-  **15.) Hottie Roll, \$13-**
spicy creamy scallops, cucumber & tobiko topped w/ salmon & spicy mayo
-  **16.) Rockstar, \$15-**
fried creamy scallop rolls topped w/ seared spicy crab mayo mix, tobiko & soy glaze
- 17.) Sexy Angels, \$20-**
creamy scallop, cucumber & tobiko topped w/ albacore belly, salmon & avocado
-  **18.) Three Devils, \$14-**
spicy tuna, cucumber & cilantro topped w/ salmon, yellowtail, tobiko & spicy strawberry-habañoero sauce
-  **19.) Butterfly Roll, \$12-**
spicy crab mayo mix, cucumber & cilantro topped w/ tuna & avocado, finished w/ sweet lemon-jalapeño sauce & green onions
-  **20.) White Tiger Roll, \$15-**
spicy yellowtail, cucumber & asparagus topped w/ wild white king salmon, lime, tobiko & yuzu citrus sauce
- 21.) Momiji Roll, \$13-**
creamy scallops, cucumber & avocado topped w/ tuna & tobiko
- 22.) Ultimate Dragon, \$17-**
crab mayo mix, cucumber & avocado topped w/ half an eel, tobiko, sesame seed & teriyaki sauce
-  **23.) Tropical Paradise, \$12-**
mango, strawberry, tobiko, cucumber & avocado topped w/ tuna, salmon & spicy blueberry sauce
-  **24.) Tiger Roll, \$14-**
spicy yellowtail, cucumber, tobiko & asparagus topped w/ shrimp, spicy ponzu & green onions


 This symbol indicates spicy heat, some items more so than others. Please ask your server if you are concerned how hot an item may be.

Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.

18% gratuity included for parties of 6 or more.

SPECIALTY ROLLS

-  **25.) Green Decadence, \$10-**
tempura veggies wrapped w/ avocado
& cherry tomatoes, served w/ sweet chili aioli
-  **26.) Street Fighter, \$14-**
spicy crab mayo mix, cucumber & cilantro, topped
w/ 7 spice seared tuna, garlic ponzu, shishito peppers
& jalapeño
-  **27.) Mr. Perfect, \$12-**
spicy tuna, cucumber, yamagobo & cilantro, topped
w/ chili seared albacore tuna, garlic ponzu sauce
& green onions
-  **28.) Moonraker, \$16-**
spicy yellowtail, cucumber & cilantro w/ seared spicy
snow crab mix & black tobiko, avocado dressed
w/ jalapeño-citrus sauce, truffle oil & green onions
-  **29.) Tarantula Extreme, \$15-**
soft shell crab & cucumber wrapped w/ avocado
& topped w/ seared spicy crab mayo mix,
jalapeño & tobiko
- 30.) Crunchy Seattle, \$9-**
salmon, cream cheese & avocado, fried & drizzled
w/ teriyaki sauce & sweet chili aioli
- 31.) Pretty in Pink, \$14-**
crab-mayo mix, creamy scallops, tobiko & cucumber,
wrapped in soy paper & topped w/ avocado, sweet chili
aioli & soy glaze
-  **32.) Sounder Roll, \$16-**
spicy yellowtail, avocado & asparagus topped w/ seared
crab & creamy scallop mix, wasabi & yuzu tobiko, spicy
ponzu sauce & wasabi aioli
-  **33.) Spicy Cassidy, \$12-**
yellowtail, cucumber & sriracha topped w/ salmon,
avocado, jalapeño & spicy mayo
-  **34.) Ocean Roll, \$12-**
crab mayo mix, cucumber & avocado topped w/ spicy
tuna, tobiko & wasabi aioli
-  **35.) Siren Roll, \$18-**
spicy yellowtail, cucumber, kaiware, onion & cilantro
wrapped w/ tuna, albacore & salmon topped w/ tobiko,
ponzu, habañoero sauce & green onions
-  **36.) Baby Girl Roll, \$14-**
crab & scallop mayo mix, avocado & bell pepper topped
w/ shrimp, kiwi & spicy strawberry habañoero sauce
& green onions
-  **37.) Suzie Rosie, \$13-**
spicy creamy scallops & cucumber topped
w/ spicy tuna, avocado, tobiko & spicy mayo
-  **38.) Lucky Leprechaun, \$12-**
seasoned pickled veggies, cucumber & cilantro topped
w/ mango, avocado & mango shiso sauce
-  **39.) Poke Roll, \$15-**
spicy tuna, cucumber & avocado topped w/ tuna,
white onions & shichimi soy sesame sauce
-  **40.) Mango Tango, \$10-**
cucumber, cilantro & bell peppers, topped w/ tuna,
mango & spicy mango shiso sauce

 This symbol indicates spicy heat, some items more so than others. Please ask your server if you are concerned how hot an item may be.

Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.

18% gratuity included for parties of 6 or more.

NIGIRI

	per piece
• Maguro (Tuna)	\$3-
• Hamachi (Yellowtail)	\$3-
• Sake (Salmon)	\$3-
• Hirame (Flounder)	\$3-
• Shiro Maguro (Albacore)	\$3
• Ebi (Shrimp)	\$2.5
• Saba (Mackerel)	\$2.5
• Kani (Snow Crab)	\$3-
• Hotate (Scallop)	\$3-
• Hokkigai (Surf Clam)	\$2.5
• Ika (Squid)	\$2.5
• Tako (Octopus)	\$2.5
• Amaebi (Sweet Shrimp)	\$3-
• Tarabagani (King Crab)	\$4-
• Ikura (Salmon Roe)	\$3-
• Tobiko (Flying Fish Roe)	\$2.5
• Tamago (Egg Omelette)	\$2.5
• Unagi (Eel)	\$3-
• Uzura (Quail Egg)	\$2-
• Add Uzura to any sushi	\$1-


SASHIMI

	1/2 order (3 pieces)	full order (6 pieces)
	\$8-	\$14-
	\$8-	\$14-
	\$8-	\$14-
	\$7-	\$12-
	\$8-	\$14-
	\$6-	\$10-
	\$6-	\$10-
	\$7-	\$12-
	\$8-	\$14-
	\$6-	\$10-
	\$6-	\$10-
	\$6-	\$10-
	\$8-	\$14-
	\$9-	\$16-
	\$7-	\$12-
	\$6-	\$10-
	\$6-	\$10-
	\$8-	\$14-

OMAKASE

Sashimi- \$30, \$40, \$50, \$100 Sushi- \$30, \$40, \$50, \$100

Chirashi Bowl- sashimi assortment over sushi rice w/miso soup, \$22

 This symbol indicates spicy heat, some items more so than others. Please ask your server if you are concerned how hot an item may be.

Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.

18% gratuity included for parties of 6 or more.

VEGGIE NIGIRI

Veggie Sushi Sampler- 12 pieces of various veggie nigiri/rolls omakase style, \$20-

Shishito, \$2.5

Shiso & Kaiware, \$2.5

Avocado & Cucumber, \$2.5

Roasted Bell Pepper, \$2.5


Okra, \$2.5

Grilled Portabella, \$2.5

Enoki Mushroom & Chives, \$2.5


Inari, \$2.5

STANDARD ROLLS

 **Spicy Tuna, \$7-**
cucumber, avocado & sesame seeds

California, \$7-
snow crab mayo mix, cucumber, avocado
& sesame seeds

Spider, \$9-
soft shell crab, crab mayo mix, cucumber, tobiko
& avocado

 **Spicy Salmon, \$7-**
w/ cucumber, avocado, tobiko & spicy mayo

Seattle, \$7-
salmon, cucumber, avocado, tobiko & sesame seeds

Unagi, \$7-
eel, cucumber, avocado & unagi sauce

Salmon Skin, \$7-
w/ avocado, cucumber, tobiko, mayo & teriyaki sauce

Veggie, \$7-
takuan, yamagobo, shibazuke, avocado,
cucumber & sesame seeds

Shrimp Tempura, \$8-
w/ cucumber, avocado, tobiko & mayo

Futomaki, \$6-
tamago, spinach, takuan, oboro & kanpyo

Tuna, \$6-

Salmon, \$6-

Cucumber, \$5-


Avocado, \$5-

Portabella, \$6-

Negi Hama, \$6-

Ume Shiso, \$5-

Natto, \$5-

 This symbol indicates spicy heat, some items more so than others. Please ask your server if you are concerned how hot an item may be.
Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.

18% gratuity included for parties of 6 or more.